

**PACIFIC PRINCESS**

**STATEMENT OF CORRECTIVE ACTION FOLLOWING U.S.P.H.S. INSPECTION IN SKAGWAY SATURDAY 9<sup>TH</sup> AUGUST 2003:**

<b>NO.</b>	<b>LOCATION</b>	<b>ITEM DESCRIPTION</b>	<b>REF</b>	<b>POINTS</b>	<b>CRITICAL</b>	<b>DEPARTME NT RESPONSIB LE</b>	<b>CORRECTIVE ACTION</b>	<b>DATE COMPLET ED</b>
<b>01</b>	<b>POTABLE WATER</b>	<b>The current reduced pressure backflow assemblies on the international shore connections port and aft did not have a shut off valve installed in the inlet side of the assembly.</b>	<b>08</b>	<b>0</b>	<b>No</b>	<b>CTO</b>	<b>TKH030132</b>	
<b>02</b>	<b>PANORAMA GALLEY – DISHWASH</b>	<b>The pressure for the final rinse was below 15PSI.</b>	<b>22</b>	<b>0</b>	<b>No</b>	<b>CTO</b>	<b>Pressure adjusted.</b>	<b>9 August 2003</b>
<b>03</b>	<b>PANORAMA BUFFET</b>	<b>Sausage links held in the hot hold units had an internal temperature of 125°F. The time as a control plan states that all hot food held for buffet service shall be at 41°F or below.</b>	<b>16</b>	<b>0</b>	<b>Yes</b>	<b>FP F&amp;B/PSD</b>	<b>Galley personnel instructed.</b>	<b>9 August 2003</b>

<b>04</b>	<b>PANORAMA GALLEY</b>	<b>A tray of papaya held in the mobile cold hold unit was 50°F internally. The time as a control plan states that all cold food held for buffet service shall be at 41°F or below.</b>	<b>16</b>	<b>0</b>	<b>Yes</b>	<b>FP F&amp;B/PSD</b>	<b>Staff instructed to store/maintain cold fruit in regular refrigerators. Staff also instructed to prepare fruit close to service time.</b>	<b>10 August 2003</b>
<b>05</b>	<b>PIZZERIA</b>	<b>An open seam was noted to the right of the pizza oven.</b>	<b>33</b>	<b>1</b>	<b>No</b>	<b>CTO</b>	<b>Seam filled.</b>	<b>16 August 2003</b>
<b>06</b>	<b>DDECK 10 GALLEY – COLD PANTRY</b>	<b>The water at this hand wash station did not reach 110°F.</b>	<b>29</b>	<b>0</b>	<b>Yes</b>	<b>CTO</b>	<b>Adjusted. Water at this station is now at proper temperature.</b>	<b>9 August 2003</b>
<b>07</b>	<b>DECK 10 GALLEY</b>	<b>There was a container of food that was not labeled.</b>	<b>19</b>	<b>0</b>	<b>No</b>	<b>FP F&amp;B/PSD</b>	<b>Caramel Sauce was properly labeled.</b>	<b>10 August 2003</b>
<b>08</b>	<b>DECK 10 POTWASH</b>	<b>The two cutting boards were severely pitted, scored and stained.</b>	<b>20</b>	<b>2</b>	<b>No</b>	<b>FP F&amp;B/PSD</b>	<b>Cutting board replaced/shaved</b>	<b>10 August 2003</b>
<b>09</b>	<b>CARVING STATIONS GENERAL</b>	<b>Ensure that the light bulbs at these stations are shatter resistant.</b>	<b>36</b>	<b>0</b>	<b>No</b>	<b>SETO</b>	<b>Bulbs ordered</b>	<b>24 Sept 2003</b>
<b>10</b>	<b>CARVING STATIONS</b>	<b>The light bulbs were soiled with food residue.</b>	<b>27</b>	<b>0</b>	<b>No</b>	<b>FP F&amp;B/PSD</b>	<b>Light bulbs have been cleaned</b>	<b>9 August 2003</b>
<b>11</b>	<b>POTABLE WATER</b>	<b>There was no documentation for the contact time when the tanks are disinfected.</b>	<b>07</b>	<b>0</b>	<b>Yes</b>	<b>STAFF CAPTAIN.</b>	<b>Completed during handover period from previous owners. To be</b>	

							included in new Amos procedures now being written.	
12	DECK 9 GALLEY	A combi oven was marked “Not in Use”	20	2	No	F&B	Combi oven is now in working order.	12 August 2003
13	DECK 9 BUFFET LINE	The milk dispensing chutes were not cut at an angle.	20	2	No	FP F&B/PSD	Chutes were cut properly and staff instructed accordingly	9 August 2003
14	PANORAMA BAR	The hand wash station was marked “not in use”. This bar was open for service. This hand wash station was also blocked by an inverted bucket.	29	0	Yes	FP F&B/PSD	Hand water station now in working order. Also, staff re-instructed to avoid obstructions.	13 August 2003
15	PANORAMA BUFFET	A hand wash sink was not located within 8 meters (25feet) of the omelet/egg station on the buffet line. This was noted on the last inspection.	29	0	Yes	CTO	Provided and in use	24 Sept 2003
16	MAIN GALLEY	Cracked deck tiles were noted in walk in refrigerators 4.6 and 4.7 in the meat and fish preparation area.	33	1	No	CTO	In progress	

17	MAIN GALLEY	Two bins of cut melons (watermelon and cant elope) had internal temperatures of between 44°F and 46°F. These had been in the walk in refrigerator in the garde manger for approximately 2 hours and were under temperature control at the time the temperatures were taken. The melons were to be served at the lunch buffet, which is 3 hours long. Time control is used once the food is placed on the buffet. Since the melons were out of temperature while being under temperature control, they were discarded immediately.	16	0	Yes	FP F&B/PSD	Discarded/ Galley personnel counseled / reinstructed	8-9 August 2003
18	MAIN GALLEY	Corrosion was noted in the ice bin area of the ice machine located in the garde manger.	20	2	No	CTO/FP F&B	New procedure for cleaning twice a week.	10 August 2003
19	MAIN GALLEY	Peeling and missing sealant was noted in the ventilation hood above the tiling pans in the hot galley area.	21	1	No	CTO	Re-sealed, work completed.	16 August 2003

<b>20</b>	<b>MAIN GALLEY</b>	<b>One live insect was noted crawling on the counter in the hot galley area.</b>	<b>39</b>	<b>0</b>	<b>Yes</b>	<b>FP F&amp;B/PSD</b>	<b>Area intensively monitored. Extra traps were placed. Procedures are well in place.</b>	<b>10 August 2003</b>
<b>21</b>	<b>MAIN GALLEY</b>	<b>The faucet at the ice cream scoop sink was leaking.</b>	<b>34</b>	<b>0</b>	<b>No</b>	<b>CTO</b>	<b>Faucet has been fixed.</b>	<b>9 August 2003</b>
<b>22</b>	<b>DECK 5 COFFEE PANTRY</b>	<b>Corrosion was noted in the upper and lower compartments of the ice machine.</b>	<b>20</b>	<b>2</b>	<b>No</b>	<b>CTO/FP F&amp;B</b>	<b>In progress</b>	
<b>23</b>	<b>DECK 5 BELL BOX</b>	<b>The deep fryer and fat top grills located in this area were not in use. They will be removed during the next dry dock.</b>	<b>38</b>	<b>0</b>	<b>No</b>	<b>CTO</b>	<b>Pending</b>	
<b>24</b>	<b>CREW GALLEY</b>	<b>Peeling and missing sealant was noted in the ventilation hoods above equipment.</b>	<b>21</b>	<b>1</b>	<b>No</b>	<b>CTO</b>	<b>In progress</b>	

25	CREW GALLEY	Cracked deck tiles were noted throughout this area.	33	1	No	CTO	In progress	
26	VEGETABLE PREPARATION	Cracked deck tiles were noted in this area.	33	1	No	CTO	In progress	
27	CASINO BAR PANTRY	Corrosion was noted in the ice bin area of the ice machine.	20	2	No	CTO/FP F&B	New procedure for cleaning twice a week.	13 August 2003
28	FOOD SERVICE GENERAL	Peeling and missing sealant was noted in ventilation hoods above equipment throughout the food service.	21	1	No	CTO	In progress	
29	FOOD SERVICE GENERAL	Cracked deck tiles were noted throughout the food service areas.	33	1	No	CTO	In progress	
30	CORRECTIVE ACTION STATEMENT	In developing the corrective action statement for this inspection, critical – item deficiencies (designated with yes I critical column (worth 3-5 Points), whether debited or not, should include standard operation procedures and monitoring procedures implemented to prevent the recurrence of the critical deficiency.	*	0	No			

